

ETNA ROSATO

Denominazione di Origine Controllata CONTRADA VOLPARE 2021

Classification: Etna D.O.C. Rosato

Grape variety: Nerello Mascalese

Production area: eastern slope of Mount Etna - Contrada Volpare - Milo

Altitude: 700m a. s. l.

Soil: Sandy volcanic soil with high organic substance and rich in minerals

Treatments: limited to the use of sulphur and copper

Vine density: 6000 vinestocks per hectare

Growing Method: bush vine ("albarello etneo") on small terraces with dry lava-stone walls

Harvest: 6th of October

Vinification and aging: The grapes are harvested by hands and undergo a process of cryomaceration for a few hours and then direct pressing of the whole bunches. The cold clarified must fermented and mature for 4 months in small french oak barrels on the lees.

Production: 1600 bottles

Tasting notes: Clear and pale salmon, intense and delicate flowers, hints of wild strawberries, citrus scents of mandarin and mediterranean bush. Fresh and savory with a pleasant acidity and with a small red fruits and mineral note finish.

Alcohol content: 13 % by vol.

Serving temperature: 10° - 12°C



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